

# Maddison Gorczany

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## SKILLS

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### Cuisine Styles

Mediterranean • Pastry • French • Italian • Asian Fusion • Plant-based

### Kitchen Skills

Butchery

### Operations

Event Planning • Supplier Negotiation • Inventory Management • Catering

### Soft Skills

Quality Control • Time Management • Training

## SUMMARY

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Proven Chef experienced at scaling teams and processes across global, comfortable working cross-functionally.

## WORK EXPERIENCE

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### Private Chef — Goodwin, Friesen and McGlynn (Feb 2015 - Jan 2023)

- Designed seasonal menu increasing revenue by 34% through optimized dish pricing.
- Managed kitchen of 25 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 237 guests with 95%+ client satisfaction.
- Maintained food cost under 23% with vendor negotiations and waste controls.

### Sous Chef — Jaskolski and Sons (May 2020 - Present)

- Maintained food cost under 23% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 8% through optimized dish pricing.
- Catered private events for up to 179 guests with 95%+ client satisfaction.

### Executive Chef — Stroman Inc (Apr 2022 - Nov 2023)

- Catered private events for up to 85 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 38% through optimized dish pricing.
- Managed kitchen of 9 staff, implementing cross-training and reducing labor overtime.

## PROJECTS

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**et** - Compatible empowering implementation <https://limited-feather.info>

**aestus** - Automated transitional focus group <https://back-sonar.info/>

**quae argumentum depono** - Total holistic budgetary management

## ACADEMIC BACKGROUND

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B.A. Hospitality Management, Denesik, Ziemann and Rippin Institute (2020)

## CERTIFICATIONS

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- Food Safety Manager